Journal of Food Engineering **9** (1989) 321–322

CONTENTS OF VOLUME 9

Number 1

Ultrasonics in Food Engineering Part II: Applications 1
M. J. W. POVEY (UK)

Recovery of Perilla Anthocyanins from Spent Brine by Diafiltration and Electrodialysis 21
SI S. LIN, BEEN H. CHIANG & LUCY S. HWANG (Taiwan)

Kinetics of Thermal Inactivation of Protease (Trypsin and Chymotrypsin) Inhibitors in Black Bean (*Phaseolus vulgaris*) Flours 35
V. ROA, M. V. DESTEFANO, C. R. PEREZ & J. A. BARREIRO (Venezuela)

Education and Training of Engineers in Northern Ireland for the Food Processing Industry and Allied Services and Organisations 47
T. J. R. COOPER (UK)

Swelling and Pore Structure in Starchy Materials 71
ROBERTO J. AGUERRE, CONSTANTINO SUÁREZ & PASCUAL E. VIOLLAZ (Argentina)

Announcement 81

Number 2

Kinetics of Drip Loss, Cooking Loss and Color Degradation in Frozen Ground Beef During Storage 83
M. BHATTACHARYA & M. A. HANNA (USA)

Image Analysis of Kiwi Fruit Slices 97
A.-C. ROUDOT (France)

Rheology, Composition and Sensory Properties of Pulped Tomatoes . . . 119
L. JIMÉNEZ, J. L. FERRER & L. M. PANIEGO (Spain)

Determining the Diffusivity of Sodium Hydroxide through Tomato and Capsicum Skins 129
JOHN D. FLOROS & MANJEET S. CHINNAN (USA)

A Numerical Model to Describe Freezing of Foods when Supercooling Occurs . 143
OSATO MIYAWAKI, TORU ABE & TOSHIMASA YANO (Japan)

Research Note

Some Engineering Properties of Pumpkin (*Cucurbita moschata*) Seeds . . . 153
M. S. TEOTIA, P. RAMAKRISHNA, S. K. BERRY & S. KAUR (India)

Book Reviews 163

Journal of Food Engineering (**9**) (1989) — © 1989 Elsevier Science Publishers Ltd, England. Printed in Great Britain

Number 3

Thermal Properties of Dough and Bakery Product: A Review of Published Data 167
CHRISTINA RASK (Sweden)

Tray Drying of Apple Puree 195
M. S. BAINS, H. S. RAMASWAMY & K. V. LO (Canada)

Residence Time Distributions in Extrusion-Cooking. Part V: The Compression Zone of a Counter-Rotating, Twin-Screw Extruder Fed with Maize Grains . . 203
T. JAGER, D. J. VAN ZUILICHEM, W. STOLP & K. VAN'T RIET (The Netherlands)

Simultaneous Heating, Forming and Extruding of Surimi Based Products . . 219
PETER M. NICKLASON & GEORGE M. PIGOTT (USA)

Research Note
Densities of Melon Seed, Kernels and Hulls 231
M. S. TEOTIA & P. RAMAKRISHNA (India)

Research Note
Gelatinization of Cassava Meal for Solid State Fermentation 237
R. LÓPEZ-ULIBARRI, S. HUERTA, B. SCHETTINO-BERMÚDEZ & M. GUTIÉRREZ-ROJAS (Mexico)

Book Reviews 245

Number 4

Predicting the Heating Times of Beef Joints 251
D. BURFOOT & K. P. SELF (UK)

A Computer-Aided Method for the Prediction of Properties and Freezing/Thawing Times of Foods 275
JATAL D. MANNAPPERUMA & R. PAUL SINGH (USA)

Thin Layer Drying of Melon Seed 305
O. O. AJIBOLA (Nigeria)